

Spicy Lemongrass Prawns Recipe

Ingredients:

- Prawns – 350 to 400 gms, peeled, deveined
- Oil – 1 tblsp
- Garlic – 1 tsp, minced
- Salt as per taste
- Coriander Leaves – handful, chopped

For the marinade:

- Fish Sauce – 1 tsp
- Chinese Rice Wine – 1 tsp
- Sugar – 1 tsp
- Red Chilli – 1, small, seeds removed, minced
- Black Pepper Powder – a pinch
- Lemongrass – 1/2 stalk, thick bottom part only, inner part finely sliced and outer layers discarded
- Garlic – 1/2 tsp, crushed



Method:

- Combine all the marinade ingredients in a medium bowl and mix well.
- Marinate the prawns in this for 30 to 45 minutes ensuring each prawn is well coated.
- Heat oil in a pan.
- Add the garlic and stir-fry for 30 seconds.
- Add the prawns with the marinade and stir-fry for 2 minutes or until it turns pink.
- Sprinkle salt and remove from flame.
- Transfer to a serving plate.
- 8. Garnish with coriander leaves.

9. Serve hot with rice.